



Lemon Blueberry Bundt Cake

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This flavorful lemon bundt cake is filled with fresh blueberries and topped with lemon cream cheese frosting. It's a beautiful spring or summer dessert!

Course Dessert

Cuisine American

Prep Time 30 minutes

Cook Time 55 minutes

Total Time 1 hour 25 minutes

Servings 12

Calories 305kcal

Author [Allison - Celebrating Sweets](#)

Ingredients

Cake:

- 2-½ cups plus 2 tablespoons all-purpose flour divided
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup unsalted butter room temperature
- 1-¾ cups granulated sugar
- Finely grated zest of 2 large lemons
- 3 large eggs at room temperature
- ¾ cup buttermilk
- 2 cups fresh blueberries

Lemon syrup:

- 3 tablespoons freshly squeezed lemon juice
- 3 tablespoons water
- ¼ cup granulated sugar

Cream cheese frosting:

- 4 ounces cream cheese room temperature
- 3 tablespoons unsalted butter room temperature
- 1 heaping cup powdered sugar plus more, if needed
- 2 tablespoons freshly squeezed lemon juice plus more, if needed

Garnishes (optional):

- Blueberries, lemon zest, and/or lemon slices

Instructions

Cake:

1. Preheat oven to 350°F. In a medium bowl, whisk 2-½ cups flour, baking powder, and salt. Set aside.
2. Using a stand mixer fitted with the paddle attachment, cream the butter, sugar, and lemon zest until light and fluffy, about 3 to 5 minutes. With the mixer on a low speed, add the eggs one at a time, scraping down the bowl between each addition. Add ½ of the flour mixture to batter, beating until just combined. Beat in the buttermilk, followed by the remaining flour, scraping the bowl as needed.
3. In a separate bowl, toss the blueberries with the remaining 2 tablespoons of flour. Gently fold the berries into the cake batter; the batter will be thick.
4. Thoroughly and generously grease a 10 cup bundt pan - do not skimp on this. Scoop the batter into the prepared pan and smooth the top. Bake for 50 to 60 minutes, rotating the cake halfway through the bake time. Bake until a long toothpick inserted into the center comes out clean.
5. Set cake pan on a wire rack to cool for 30 minutes. I like to run a thin sharp knife between the cake and edges of the pan to make sure the cake is not stuck to the edges. Meanwhile, prepare the syrup.

Lemon syrup:

1. Bring lemon juice and water to a gentle boil (I do this in a glass measuring cup in the microwave). Whisk in the sugar until completely dissolved.
2. Carefully invert the cake onto a serving platter (the cake should still be slightly warm). Gently brush the syrup onto the exterior of the cake, allowing it to be absorbed, then going over it again. Cool completely.

Frosting:

1. Using a hand mixer or stand mixer, beat cream cheese and butter until smooth and creamy. Add powdered sugar and lemon juice and beat until well combined. Add more powdered sugar to thicken or lemon juice to thin. I like this frosting on the thinner side so that it starts to drip down the sides a bit.
2. Spread the frosting on top of the cooled cake and top with garnishes. Store this cake in the fridge and bring it to room temp before serving.

Notes

- **SERVING:** The flavor and texture of this cake is best when served at room temperature.
- **STORAGE:** This cake can be stored in the refrigerator for up to 3 days. Individual slices can be frozen.

Recipe adapted from [Smitten Kitchen](#)

Nutrition

Calories: 305kcal | Carbohydrates: 22g | Protein: 4g | Fat: 23g | Saturated Fat: 14g | Cholesterol: 101mg | Sodium: 162mg | Potassium: 154mg | Fiber: 1g | Sugar: 12g | Vitamin A: 785IU | Vitamin C: 5mg | Calcium: 70mg | Iron: 1mg